

Cheeses

Written by Becky O.

Glamorgan Sausages

4 oz strong cheddar cheese, grated

4 oz breadcrumbs

1 small onion, finely chopped

1 tsp dry mustard powder

1 tbsp chopped parsley

A pinch of thyme

Salt & Pepper

3 eggs

Dried breadcrumbs for coating

2 tbsp flour

Oil, bacon or sausage grease or butter for frying

In a bowl beat 2 eggs. Add mustard, parsley, thyme and seasoning. In a separate bowl, mix together the cheese, breadcrumbs and onion. Combine both mixtures. Lightly flour your hands and form into sausage shapes. Beat the last egg in a pie pan, then dip the 'sausages' into the egg and then into the breadcrumbs. Fry until golden brown and the cheese starts to melt.

A Note from the Mad Bard on this recipe:

I have never seen such delicacies, before. The cold morning brings the scent of Glamorgan Sausages to a hungry, yet smiling clan of Crofters. Highly recommended! Know it sounds odd, but people keep asking for it.